



The Catalan Barretina and two pairs of Espardenyas. The black part over the sandals is lacing sewn back and forth and behind.

Shoes and Stockings

The same as described for women.

Trousers—Calcons, Calcons En Bufes

Catalan: Short, knee length, tight, laced or buttoned at the knee, usually made of velveteen material and of solid colors of any shade.

Mallorca: Full and baggy, like Moorish trousers, tight at the knee but they hang down to mid calf. There are about 8 yards of material in the trousers which are made either of silk brocades or other types of cloth of solid colors.

Sash—Faixa (Faja)

Usually wide and either wrapped tightly around with the edges tucked in or tied and the ends hanging down. The same for both sections. Any type of colorful material will be suitable. If the edges hang down it is usually fringed at the ends.

Shirt—Camisa

White and long sleeved and could be of fancy material. The Mallorcans, of late, are given to wear American type shirts and also copied the American form of rolling up sleeves. This is a late innovation.

Vests & BOLEROS—Guarda Pics

Catalan: If a sleeveless vest is worn it has lapels and is buttoned. Often no vest is worn, but a bolero with long, tight sleeves. It has lapels and a short, stiff collar, the jacket part reaching the waist and is of the same texture and color as the trousers. The sleeveless vest is usually of brocade.

Mallorca: Their sleeveless vest is somewhat longer than of the mainlanders. It is of a heavy brocade of light colors.

Neck Kerchief—Mocador, Ret

The Ret for Catalan men for general use has been abandoned, and (according to Aureli Capmany, Catalan Authority of Barcelona) it is worn by folkloric groups only, that is, groups interested in the strict traditional forms.

Mallorca: Neck scarves, called Mocador, usually red and tied in front, like boy scouts do, is worn by them.

Barretina & Bandana

Catalan: The Barretina is made of felt, usually red, it is high and of a rounded top. Inside of the Barretina there

is a knitted cloth of the same shape, of either black or blue, and it overlaps the outside of the Barretina and becomes a band trimming of about two inches. The top of the Barretina is rolled over the forehead part of the cap where it stays put. Black is the other popular color for Barretinas.

Mallorca: Aprons are not always worn with the brocade were worn popularly, but of late the bandana is being abandoned for bareheadedness. Many are still seen wearing the Spanish type of hat—flat top, wide brim, black soft felt.

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The above costumes are the proper and traditional Catalan and Mallorcan. These people may wear a combination of costumes influenced and overlapped by other provinces from Spain. One may see a Catalan man wearing the Asturian-Aragonese type of short trousers with the "white underwear" showing, etc., however, the above is the correct wear.



CATALAN PAELLA (Pah-a-yuh)

(Rosario Maier De Gamboa) (Ginger Francis)

Whether we ate in the very nicest restaurant in Barcelona, or in a tiny one in the Old Town, always we saw long handled black skillets of pungent rice mixture sitting on snow table cloths, or on stands beside the customers. I was fascinated and hungry, both!

"Eets a teepical Catalan deesh, and veri good," Rosario explained, "Try eet!"

Before the organ-grinder a few feet away in the narrow street had ground out her repertoire, a smoking skillet of Paella was at my elbow.

After one hot, savory mouthful, I was fumbling in my bag for pen and paper—only address book, passport, wallet, pen and lipstick—well addresses and recipes should mix happily!

"Rosario, please tell me how to make it," I begged.

"Jost fry several onions and tomatoes and a leetle handful of parsley een onl. Don't forget to crosh a clove of garlic een, too. Now add anytheeng you like. Here you have chopped reengs of squid, shreemp (all shelled but one, watching with li'tle black eyes), pieces of feesh, chopped octopus, and mussels. The mussels had been tossed in whole and their shells, opened in the cooking, were like big black butterflies on the Paella.)

"My cheeldren don't like eet with the feesh, but they lov eet weeth sausage or ham. Whether you use feesh or other meats, stir one cup of plain rice and one cup of water, add salt and fresh black pepper, and cook without a lid till the rice ees tender. Ett's vari seemple!"

The mussels and shrimps were delicious, but I'd never tried octopus or squid—still, all along the Mediterranean from Venice to Barcelona, the Italians, French, and Spaniard ate and enjoyed them . . . hmmm . . .

I picked out a little white ring that Rosario said was squid. It was tender and delicious. The octopus was good, too, but either my prejudice was stronger or it was less tender!

I stuffed, but couldn't find the bottom of the skillet.

"Rosario, there's just one thing wrong with it," I complained, "It's too big!"

($\frac{1}{4}$ lb. shrimp, $\frac{1}{2}$ lb. fish and $\frac{1}{2}$ lb. squid—serves 4. Couldn't find the octopus, honest!)

Lithuanian Independence Day



VYS AND HIS LITHS

Pictured above is Vyts with his synthetic Liths who did an excellent job performing Lithuanian dances during the Lith. Independence Commemoration on Feb. 14th in San Diego. The first such celebration in San Diego's Lith colony. In the girls' group: Linea Miles (kneeling), Evelyn Prewett (left) and Dolores Karl. Missing is Lydia Kališkis, the only Lith among the dancers. In the boys' section we see Clinton R. Taylor, YN2, USN, Ass't Editor of VILTIS and now roaming the seas (Shucks!), and Charles Prater, PN2 (both kneeling). Jack Mona TSEN, USN, Vyts and Roy Hinton, PN3, USN. The above boys and gals, plus Gregg Cox and Jack Rushing, also Navy lads, are the "helping hands" on sending out VILTIS.



The above is the simple monument of cairn gathered from the various battle fields and erected to the memory of those who fell on their fight for Lithuanian Independence, located in Kaunas. It is flanked by Lithuanian style crosses, a folk art of artistic uniqueness.

Other Los Angeles guests present were: Mr. and Mrs. John Raibys, Phyllis Savickas, Norman Kades and Antanas Skirius, publisher of Lithuanian Days who during the program likewise spoke regarding the significance of the day.

The club members prepared a plentiful table of delicious delicacies, including Lithuanian dishes, such as Kugelis, Košseliena, Auseles, etc. All the guests were overwhelmed by the hospitality of the club and plentiful treats. Young Billy Žounes, as promising youthful musician, who played several numbers before the program, also supplied dance music for the guests.

Officers of the club are: Ed Sirutis, President; Frank Raškinis, Vice-President; Helen Shaulys, Secretary; Mrs. Žaunis, Treasurer; Mrs. Al Pieža, Financial Secretary. The club meets every first Sunday of the month between 2-5 PM at Webber Hall, 1955 Julian. All San Diego and environ Lithuanians are cordially invited.

A LETTER FROM THE PRES. OF THE LITH-AM CLUB

Dear Vyts:

It's difficult to find the proper words with which to thank you for the wonderful job you did as director of entertainment Sunday (Feb. 14). I particularly want to mention the excellent impression the dancers made. One could readily see that they were a clean-cut, wholesome group of young people who showed good breeding and fine behavior—qualities that are rare today and worthy of mention. Please thank them for their good performance and efforts.

The singers, too, were well balanced, well blended and good on all counts. I trust all persons concerned were properly wined and dined and returned home happy and safely. Express our gratitude to them when next you see them.

Draugiškai,
Ed Sirutis, Pres..

Lithuanian American Club of San Diego.